



Roasted Celery Root Tarts with Rosemary and Leek

Makes 2 7" tarts

The perfect small bite to start a Thanksgiving meal. Try to make your own tart dough... but if you are in a hurry, store-bought pie dough will do in a pinch (one pie shell will be plenty for the filling ingredients).

2 each homemade tart shells (see below)

Tart Dough

2 cups	all-purpose local, unbleached flour
8 ounces	unsalted butter (2 sticks), cut into 1/2 inch cubes
1/2 teaspoon	salt
6-8 tablespoons	ice water
1 each	egg, beat well

Preheat the oven to 350 degrees. Put the flour, butter and salt into a food processor. Pulse about 30 times. Check the consistency of the dough. You want to see the butter in small pieces (the size of small peas or large grains of rice). When you have reached that consistency, dump the contents into a wide bowl.

Add 6 tablespoons of ice water to the bowl and with one hand, with fingers in a “claw” shape, mix the dough. Squeeze dough in your hands. If it holds together for a moment, before crumbling, it’s ready. If it’s completely dry and does not hold together for a moment, add a tiny bit more water. Mix again with your hand. You do not want to add too much water. Lay out some plastic wrap. Turn the contents out onto the plastic wrap (it’s desirable that it is not in one big ball, but still a bit crumbly) Pull up the sides of the plastic wrap, using it to help form a disc out of the pastry. Completely cover and chill in the refrigerator for 5 minutes.

Divide the dough in quarters. Save 2 quarters to make a different tart or increase the filling ingredients to make 4 tarts. Roll out each quarter so that the dough is 1/8” thin. You will need

to dust the counter and the dough with flour to keep it from sticking. Use a 9" plate as a guide and cut a circle around it. Crimp the edges of the tart, poke all over with the tines of a fork and lay out on a parchment lined sheet pan. Brush the edges with the egg. Chill for 15 minutes. Bake tarts in the middle of the oven for 15-20 minutes until nicely browned. Lift the tart carefully and make sure the bottom is cooked. It should be light brown. Let cool.

Tart Filling

1/2 pound	celery root, cut into medium dice
1 shallot	sliced
1 teaspoons	rosemary, minced
2 tablespoons	extra virgin olive oil
	salt and pepper to taste
1/2 each	egg
2 tablespoons	butter
1 each	leek, sliced thin
1/4 cup	Parmesan Reggiano curls

Preheat oven to 400 degrees. Toss celery root, shallot, rosemary, olive oil and salt and pepper together and lay out on a parchment lined baking sheet. Roast for 20 minutes until the celery root is nice and soft. Puree in a food processor (if needed add a little bit of water to help process). Add egg and mix well. Spread onto tarts and bake in a 350 degree oven for 5-7 minutes until it sets up. Meanwhile, melt butter in a sauté pan and add leeks. Saute until tender but don't brown. When tarts are ready, spread leeks over the top. Slice each tart into 8 pieces. Garnish with curls of Parmesan.

Recipe provided thanks to www.seasonalcornucopia.com.

